

BON APPETIT HON

bon appétit for enjoy your meal

Blueberry Buttermilk Cake

Adaptation of Gourmet, June 2009 recipe as seen at [Sassy Radish](#) and [Smitten Kitchen](#)

- 1 cup all purpose flour
- 1/2 teaspoon baking powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon salt
- 1/2 stick butter, softened
- 2/3 cup, plus 1 1/2 tablespoons sugar, divided
- 1/2 teaspoon vanilla extract
- 1 large egg
- 1/2 cup buttermilk, well shaken
- 1 cup fresh blueberries

Heat oven to 400 degrees with rack in the middle position. Butter and flour a 9 inch round cake pan.

Whisk together the flour, baking powder, baking soda, and salt.

In a separate bowl, beat butter and 2/3 cup sugar with an electric mixer at medium high speed until pale and fluffy, about 2 minutes. Beat in vanilla, then add egg and beat well.

At low speed, add flour mixture in 3 batches, alternating with buttermilk, beginning and ending with flour. Mix until just combined.

Spoon batter into cake pan, smoothing top. Scatter berries evenly over the top and sprinkle with remaining 1 1/2 tablespoons sugar.

Bake until cake is golden and a toothpick inserted in the center comes out clean, 25 to 30 minutes, rotating pan halfway after about 15 minutes. If the cake browns too quickly, lay a piece of aluminum foil loosely over the top of the pan.

Cool in pan 10 minutes then turn out onto a rack and cool 10 to 15 minutes more. Invert onto a plate and enjoy.